

Qua-Ke-Zik

BULL SHOOTER

MAY-JUNE 2017

Membership Status:

Congratulations to our new Social Members: Jim Dyer and Stephan Piedt! Welcome to the club!

Fall Party:

Saturday-October 21st There will be an increase in the number of tickets to 300. Dinner will be catered by Night Hawk Food and Spirits. Doors open at 4:00 pm. Committees to be formed to plan and carry out the party so all members are able to enjoy time with family and friends! Ray will need some volunteers and if you want to help please see Ray and let him know. Tickets are on sale.

Date to Remember/Club Rental:

August 6—Dan Sherwood Shoot starts at 10 am

September 24—Chuck Tiesma Shoot starts at 10 am

October 21—Fall Party Doors open at 4pm

Range and Field Shooting Hours:

Skeet/Trap:

Sunday & Tuesday Evening
Rifle & Outdoor Pistol
Daily 9:00 am to Dusk
Enclosed Pistol
Sunday & Tuesday Evening

Archery Range:

Cost \$1 for adults. Youths 18 and under can shoot for free.

Winter Leagues:

All the winter leagues have finished. Charlie Schwaiger held the pistol league banquet on April 25th. The winners of the Pistol League are as follows. Congratulations to all the winners!!!

Randy Tomac

High Overall

Rim Fire-----1st Place AA 960---32X

Center Fire---1st Place A 941---26X

45 Auto-----2nd Place A 920---20X

David Bloye

Rim Fire-----1st Place A 932---23X

Center Fire---2nd Place A 917---15X

45 Auto-----1st Place A 927---35X

Rob Weaver

Rim Fire-----1st Place B 839---8X

Crystal Backing

Rim Fire-----1st Place C 786---6X

Center Fire---1st Place C 941---2X

Russell Ross

Rim Fire-----2nd Place C 762---8X

Gary Mulick

Rim Fire-----3rd Place C 708---5X

Dale Hollister

Center Fire---2nd Place C 622---2X

LaDonna Ghareeb

Rim Fire-----1st Place D 506

Kathy Backing

Rim Fire-----2nd Place D 431---2X

Center Fire---1st Place D 698---10X

New prices:

Updated prices have been posted on the door to the club please take a look at them. If you have any questions, please ask.

Round Robin Dates:

Qua-Ke-Zik:

Tues—July 18th 5pm until 9pm

Sun----July 23rd 10 am until 4 pm

Rockford:

Thurs--Aug 10th 5pm until 9pm

Sun-----Aug 13th 10 am until 3 pm

Creston:

Tues—Sept 12th 4pm until dark

Sun----Sept 17th 9 am until 4 pm

Banquet to follow

Officers and Advisory

Board Members for 2017:

| | |
|-------------------|------------|
| President: | Rick H. |
| Vice President: | Ray B |
| Treasurer: | Bob B. |
| Secretary: | LaDonna G. |
| Sergeant of Arms: | Rob D. |
| Field Captain: | Mark Goss |

2nd Year

Gary P.

John B.

Dick S.

Duane M.

1st Year

Jeff D.

Scott Y.

Wayne S

Websites:

We are also on Facebook, check us out and up load your photos! To have them posted on the website send them to Chris Baker at: www.Qua-Ke-Zik.org

Club Phone Number:

616-642-9800

SEE YOU AT THE CLUB!

For those who love to cook:

Chunky Potato and Barley Stew

3 Tbsp. fat (bacon drippings, lard, or vegetable oil)
6 potatoes, peeled and cubed
1 large minced onion
4 cloves minced garlic
¼ cup diced celery
3 chopped carrots
4 Tbsp. flour
1 Tbsp. Paprika
2 cups boiling water
1 tsp. crushed mixed dried herbs (basil, marjoram, thyme, rosemary)
salt and pepper to taste
¾ cup Barley
1 cup frozen peas
3 cups (more or less vegetable or chicken stock)

Heat fat in large saucepan. Add potatoes, onion, garlic, celery, and carrots. Sauté five minutes. Sprinkle with flour and paprika and cook until absorbed. Slowly add boiling water, stirring constantly. Cook until thickened. Add seasoning, barley, peas, and enough stock to cover. Bring to a boil, reduce heat to low, cover and simmer until potatoes and barley are tender, adding more stock as needed to achieve desired consistency. I like it nice and thick. A spoon or two of instant beef, chicken, or brown gravy mix can be blended with water and added at the end of cooking time to achieve a “meaty” flavor and extra thickness.

(Recipe taken from Backwoods Home Magazine Mar/Apr 2016 Issue #158)